





STEERSONS


STEAKHOUSE

Canapé Packages


Menu A, Cocktail Party (\$5.50 Each):

Leek & blue cheese tartlet, onion jam	
Chorizo & smoked mozzarella croquettes, crème fraiche	
Bloody mary shrimp cocktail	GF
Antipasto skewers	GF
Beetroot arancinis, goats curd	
Tomato gazpacho oyster shooter	GF
Spicy lamb meatballs, mint yoghurt	

MENU B, PREMIUM COCKTAIL PARTY (\$7.00 EACH):

Scallop ceviche, cucumber jelly	GF
"Scotch" quail egg, curried aioli	
Confit duck leg, blinis, cranberry jelly	
Smoked salmon & cream cheese cone	
Cherry vine ripened tomato, boconcini, basil	
Kangaroo tartare, pickled enoki mushroom, toasted baguette	

MENU C, SUBSTANTIAL (\$8.50):


Mini beef wellington, horseradish cream	
Wild mushroom, leek and brie frittata	
Chicken and sweetcorn pie, pomme puree	
Mini hot dogs, relish, cheese, mustard	
Crumbed calamari, lemon aioli	

Canapes packages are available for functions of 30 and above.

Guests with dietary requirements can be accommodated with prior notice.

Menu items and prices are subject to change.

DIETARY REQUIREMENTS

Gluten Free	GF
Vegetarian	

Functions Department (office hours)

Ph: 02 9295 5058 | Fax: 02 9295 5067 | E-mail: functions@steersons.com.au

All prices are GST inclusive. Credit Card surcharges apply. A 10% service charge applies for all groups.

www.steersons.com.au



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Set Menu Packages

MENU 1 – Pasture Fed Beef

Main & Dessert	\$56pp
Shared Entrée & Main	\$64pp
Shared Entrée, Main & Dessert	\$76pp
Shared Entrée, Main, Dessert & Cheese	\$82pp

Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.



TO START

Mixed Marinated Olives	GF 
Sourdough with Herb Butter	


SHARED ENTRÉE

Salt & Pepper Calamari, Lemon Aioli	
Confit Pork Belly, Pea & Wasabi Puree, Fried Shallots	GF
Smoked Chicken Salad, Rocket, Pecorino, Chickpeas	GF
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)	
Zuchinni, Cheese & Onion Tart, Pea Shoots & Radish	
Witlof, Poached Pear, Blue Cheese & Walnuts	GF 



MAIN

Barramundi Fillet, Sweet Potato, Asparagus, Creamed Egg & Capers	GF
Riverina Petite Fillet 160g (pasture fed) Served with Red Wine Jus, Chips or Baked Potato	GF
Grasslands Rib-Eye 300g (pasture fed) Served with Red Wine Jus, Chips or Baked Potato	GF
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)	
Wild Mushroom & Spinach Frittata, Salsa Verde	GF 
Confit Pepper Risotto, Chilli & Lemon	

SHARED SIDE

Garden Salad with Champagne Dressing	GF 
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DESSERT

Salted Caramel Pot de Creme, Chocolate Covered Peanuts & Pop Corn	GF 
Lemon Curd Cheesecake, Blueberries & Burnt Meringue	

CHEESE

Selection of Cheese with lavosh & quince paste	
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DIETARY REQUIREMENTS: Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.

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Set Menu Packages

MENU 2 – Grain Fed Beef

Main & Dessert	\$68pp
Shared Entrée & Main	\$74pp
Shared Entrée, Main & Dessert	\$82pp
Shared Entrée, Main, Dessert & Cheese	\$88pp

Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.



TO START

Mixed Marinated Olives	GF 
Sourdough with Herb Butter	

SHARED ENTRÉE

Confit Pork Belly, Pea & Wasabi Puree, Fried Shallots	GF
Seared Scallops, Butternut Pumpkin & Pork Scratchings	GF
Roast Garlic Prawns, with Smoked Chilli Butter	GF
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)	
Zuchinni, Cheese & Onion Tart, Pea Shoots & Radish	
Witlof, Poached Pear, Blue Cheese & Walnuts	GF 

MAIN

Barramundi Fillet, Sweet Potato, Asparagus, Creamed Egg & Capers	GF
CAB Fillet 200g (150 day grain fed) Served With Red Wine Jus, Chips or Baked Potato	GF
CAB Rib-Eye 350g (150 day grain fed) Served With Red Wine Jus, Chips or Baked Potato	GF
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)	
Wild Mushroom & Spinach Frittata, Salsa Verde	GF 
Confit Pepper Risotto, Chilli & Lemon	

SHARED SIDE

Garden Salad with Champagne Dressing	GF 
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DESSERT

Chocolate Pudding, Passionfruit Sorbet, Coconut Cream	
Lemon Curd Cheesecake, Blueberries & Burnt Meringue	

CHEESE

Selection of Cheese with lavosh & quince paste	
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